

**BOURGOGNE
HAUTES-CÔTES DE NUITS
CHARMONT**

2025

2000 BOTTLES



PHILOSOPHY

And what if the Hautes-Côtes de Nuits were the future of Burgundy... A few kilometres to the west of the Grand Crus of the Côte de Nuits, with similar soil profiles, the vineyards of the Hautes-Côtes de Nuits flourish... This is the seat of the Delaunay family who settled in the Château de Charmont in l'Etang-Vergy in 1954. Here, the higher (+100 to 150 metres) altitudes of the vines could be a solution to climate change worth exploring with an offer of fresh, pure, elegant wines. Faithful to our history, we want to contribute to showcasing these terroirs of the future that further valorise our beautiful region - now famed for its UNESCO-recognized climats - just as the monks of the Cîteaux Abbey did in the Middle Ages.

THE CUVÉE

A blend of the great white terroirs of the Hautes-Côtes de Nuits located in the communes of Villars-Fontaine, Chevannes, on the heights of Premeaux-Prissey and in Vergy. South west exposure recalls that of the Chablis Grand Crus and Corton-Charlemagne. Higher altitude gives this wine freshness and minerality while southwestern exposure allows the grapes to ripen nicely. Furthermore, 10% Pinot Blanc, an ancestral variety, lends an extremely interesting fruity touch.

VINIFICATION AND AGING

The grapes were handpicked and the whole bunches were gently pressed. Fermentation began in stainless steel tanks before the wine was immediately transferred to barrels where it underwent slow vinification. Ageing on fine lees (23% new oak) lasted 10 months, punctuated by regular, light stirrings to bring complexity to the wine.



BOURGOGNE HAUTES-CÔTES DE NUITS CHARMONT

2025

TASTING NOTES

Pale yellow colour, bright with green highlights. The nose is fresh and delicate, revealing a floral expression of spring white flowers (narcissus, mock orange, vetiver), complemented by notes of freshly cut grass, followed by a more indulgent touch of fresh almond and toasted hazelnut, anchoring the wine in a distinctly Burgundian style. The palate seduces with a lively and precise attack, driven by an elegant acidity that brings freshness and energy. The structure is balanced and refined, leading to a saline finish marked by flinty minerality, delivering a persistent and refreshing sensation.

